

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X000

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

105 L	D' Bradent Address Charge Lists	Stui	imber and street, city, state, zip code) lim Floghs Loobs, 10 47119 Buzzaia Mallos	Telephone Number \$12 \$23 \$316 T12 738 7304 Purpose: . Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary	c_1	P Release To of Violation NC	1 _R (
	Mathes		(7/12/20) ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS:	6. HACCP 7. Other (list)	Menu Type (See back of page) 1234_X_5		
			D FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU		SID INTERIOR	JADDIA SPUSSE	DELOW FURDA
Section#	C/NC	R	Narrative	- TOLATIONS A	· ·		rrected By
345	c		observed first debris in kitchen hand	siske		Corre	<u> </u>
346	n.c.		Observed we hand sup at beither has			Corre	
547	NL	†	Observed he hand fends at witchen I	hand sink	- .	Corre	
247	NL	3	Observed build-up on plante interior of			Corn	
3.4	NC		Observed cops to be not stock	ked		Corre	
			Corporate has bought store and	nill fake over	2/20		
Received by	MA	title j	7	Inspected by (name and title	Ingran 1	(EHS)	
ce:		•	ce:		cc;		

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Buf O' Brady's

Floyd County Health Department Inspection Notes									
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